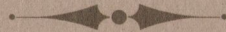
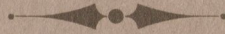




24 delicious baked bean recipes



*We're sure you'll enjoy
the delightful recipes we've gathered
for this book.
They make some of the most delicious
baked-bean dishes we've
ever tasted.
If you have a favorite recipe that
you would like to share,
we'd love to have you send it to us.*



Her story.

Grandma Brown isn't just a name we put on our cans. There really was a Grandma Brown, and it was her idea, her ingenuity, and her industrious resolve to beat the hard times of the Depression that made Grandma Brown's Baked Beans the most popular home-baked beans you can buy.

It all started back in 1938.

Those were dreary, unpromising days in America, and lots of folks were ready to give up. But Lulu Brown came up with an enterprise to help keep her family going. It occurred to her that her home-style baked beans, long a favorite at church suppers and family get-togethers, might sell in grocery stores in her home town, Mexico, New York.

She was right. Her home-made beans did sell—and people wanted more. Pretty soon, she was taking the back seat out of the car to make room for wooden shelves to hold her beans for regular trips to nearby Oswego. By 1943, she and her son Bob, were delivering beans in open pans to stores as far as 75 miles away!

And Grandma Brown's bean kitchen continued to grow. She kept her eyes open for backroad auctions, and soon, she had 18 four-burner oil stoves in service.

Then, when she was almost 70, Grandma Brown dreamed an even bigger dream. She wanted to develop a process for canning her home-cooked beans—without giving up the personal attention small-batch preparation required.

People were skeptical. But Grandma Brown was sure of herself. And, sure enough, after a time, people could buy canned home-baked beans as fresh and flavorful as those from Grandma Brown's own kitchen. The orders poured in, and Grandma Brown's dream was realized.

Today, Grandma Brown's family continues to make beans the very same way she did. Baked in open pans in small batches to assure their home-style goodness.

And just like Grandma's own, they're still the best baked beans in town.

Three Basic Baked Bean Recipes

Grandma Brown's Favorite

Place beans in casserole or shallow baking dish. Sprinkle with brown sugar and garnish with bacon strips. Put under broiler or in pre-heated 450° F. oven until golden brown.

Pineapple Beans

Place beans in casserole or shallow baking dish. Add maple syrup. Take a can of pineapple rings, fold juice into beans and garnish with slices. Cook as above.

Dog-On-Beans

Place beans in casserole or shallow baking dish. Cut hot dogs length-wise and arrange on beans. Spread prepared mustard on the hot dogs then cover them with strips of American cheese. Cook as above.



Sandwiches

Bean & Burger Sloppy Joe's

¼ cup chopped onion
1 Tbsp. margarine
½ lb. ground beef
½ tsp. salt
2 cups Grandma Brown's Baked Beans
½ cup chili sauce
2 Tbsp. catsup
2 drops hot pepper sauce
¼ cup water
toasted hamburger buns

Saute onion in margarine; remove from pan. Brown ground beef in same skillet. Combine all ingredients and heat thoroughly. Serve on toasted buns. Nice garnished with green pepper rings. Yield: 8-10 sandwiches.

Baked Bean Sandwich

Lay a slice of cheese on bread, cover with baked beans and fried bacon strips. Place another slice of cheese and bread on top, then grill until golden brown. Serve piping hot.

Appetizers

BeanDeli Spread

1 can (22-oz.) Grandma Brown's Baked Beans
2 hard-cooked eggs, chopped
¼ cup chopped celery
¼ cup chopped dill pickle
1 Tbsp. barbecue sauce
1 tsp. horseradish

Mash beans and combine with all ingredients. Serve chilled. Nice spread on "party breads" or used to stuff celery.

Bean & Olive Spread

1 cup Grandma Brown's Baked Beans, mashed
1 Tbsp. horseradish
4-5 drops hot pepper sauce
½ cup ripe olives, chopped
2 Tbsp. mayonnaise

Combine all ingredients; chill. Spread on crackers or "party breads."
Yield: 1½ cups.

Rio Grande Dip

1 cup Grandma Brown's Baked Beans, mashed
1 jar (5-oz.) process cheese spread with bacon
1 Tbsp. Worcestershire sauce
1 Tbsp. taco sauce

Combine all ingredients. Heat in fondue pot, double boiler, or microwave oven until cheese has melted. Serve hot with taco chips.
Yield: about 1½ cups.

Beany Bar Cheese

1 cup Grandma Brown's Baked Beans, mashed
½ lb. pasteurized process cheese food (such as Velveeta)
¼ cup mayonnaise (not salad dressing)
2 Tbsp. horseradish
3-4 drops hot pepper sauce

Melt cheese in double boiler. Stir in other ingredients. Pack into small crocks and refrigerate. Keeps several weeks. To serve, spread on crackers.

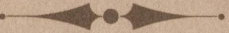
Micro-cook Method: Place cheese in large bowl. Cover; heat on low setting until cheese melts. Complete recipe as above.

Soup

Bean Burger Soup

<i>½ cup butter or margarine</i>	<i>1 lb. ground beef</i>
<i>½ cup flour</i>	<i>1 pkg. (10-oz.) frozen mixed vegetables</i>
<i>3 cups boiling water</i>	<i>1 tsp. dried parsley</i>
<i>2 cans (15-oz.) Grandma Brown's Bean Soup</i>	<i>2 beef bouillon cubes</i>
<i>1 can (28-oz.) canned tomatoes</i>	<i>½ tsp. salt</i>
<i>1 medium onion, chopped</i>	<i>¼ tsp. pepper</i>
<i>1 large potato, diced</i>	<i>1 tsp. molasses or brown sugar</i>

In 4-quart or larger pan, melt butter; stir in flour. Remove from heat and add boiling water, stirring until smooth (mixture will be very thick). Blend in bean soup. In blender, combine tomatoes, potato, and onion, until vegetables are finely chopped; add to soup along with mixed vegetables. Crumble uncooked ground beef by teaspoonsful into soup. Add remaining seasonings and simmer, stirring frequently, for 45-60 minutes or until vegetables are tender. Yield: 15 cups; 8-10 generous servings. Leftovers freeze well.



Salads

Bean Salad "Mock Potato Salad"

<i>1 can (22-oz.) Grandma Brown's Baked Beans</i>	<i>2 Tbsp. French dressing</i>
<i>2 hard-cooked eggs, chopped</i>	<i>¼ cup mayonnaise</i>
<i>⅔ cup chopped celery</i>	<i>dash salt</i>
<i>¼ cup chopped onion</i>	<i>pimento, parsley, and lettuce</i>

Combine beans, eggs, celery, onion, French dressing, and mayonnaise. Season with salt; chill. Garnish with pimento and parsley and serve on lettuce leaf. Serves 6-8.

Hot Bean Salad

<i>1 can (22-oz.) Grandma Brown's Baked Beans</i>	<i>¼ cup water</i>
<i>⅓ cup chopped onion</i>	<i>¼ cup vinegar</i>
<i>2 strips bacon</i>	<i>½ tsp. dry mustard</i>
	<i>dash pepper</i>

Cut bacon into ½-inch pieces and fry until browned. Remove bacon and saute onion in drippings. Add remaining ingredients, including bacon, and simmer until beans absorb sauce. Serve hot. Yield: 5 servings.

Breads

Roadside Bean Bread

1¼ cups milk
3 Tbsp. sugar or molasses
3 Tbsp. butter
1 tsp. salt
1 pkg. dry yeast
¼ cup warm water
⅔ cup Grandma Brown's Baked Beans
5 cups all-purpose flour

Scald milk; pour into large mixing bowl. Add sugar, butter, salt, and beans; cool to lukewarm. Sprinkle yeast on warm water; stir to dissolve. Add yeast and 3 cups flour to milk-bean mixture. Beat 2 minutes with electric mixer at medium speed or until batter is smooth. Mix in just enough remaining flour to make a soft dough. Knead on floured surface 8-10 minutes or until dough is smooth and satiny.

Place dough in greased bowl, cover, and let rise in warm place until dough has doubled (about 30 minutes). Punch down; divide in half. Shape two loaves. Place seam-side down in well-greased loaf pans (8½x4½x2½-inches). Cover and let rise until doubled (40-50 minutes). Bake loaves at 375° F for 45 minutes or until bottom of loaf sounds hollow when tapped. Yield: 2 loaves.

Buttermilk Bean Rolls

1 pkg. dry yeast
¼ cup warm water
¾ cup Grandma Brown's Baked Beans
½ cup shortening
2 Tbsp. sugar
2 cups buttermilk, at room temperature
1 tsp. salt
2 eggs, well-beaten
7½ cups all-purpose flour
poppy seeds
melted butter

Dissolve yeast in warm water. Heat beans and shortening until shortening has melted; cool to lukewarm. In large bowl, combine bean mixture, yeast, sugar, buttermilk, and salt. Add eggs; then stir in 6 cups flour. Add additional flour to make firm dough. Knead dough on well-floured board, adding additional flour as necessary. When dough is smooth and satiny, place it in a greased bowl, cover, and let rise in a warm place for 2 hours or until doubled in bulk.

Shape dough into cloverleaf rolls, filling muffin tins with 3 balls of dough. Brush tops of rolls with melted butter and sprinkle with poppyseeds. Cover rolls loosely and allow to rise until doubled (about 45 minutes). Bake at 425° F for 20 minutes or until golden brown. Yield: about 45 rolls.

Vegetables

Sweden Bean Bake

- | | |
|---|--|
| 2 (16-oz.) cans Grandma Brown's Baked Beans | 4 strips fried bacon, crumbled or small pieces of ham, chopped |
| 1 large apple, chopped | 1/4 cup sweet relish |
| 1/4 cup raisins | 1 Tbsp. prepared mustard |
| 1/2 cup onion, chopped | 3/4 cup ketchup |
| 3/4 cup brown sugar | |

Mix all ingredients. Bake in covered casserole at 250°F. for about 1 1/2 hours. 6-8 servings.

Five-Bean Casserole

- | | |
|--|-----------------------------------|
| 1 can (22-oz.) Grandma Brown's Baked Beans | 1/2 lb. bacon, fried and crumbled |
| 1 can (16-oz.) cut green beans, drained | 1 clove garlic, minced |
| 1 can (15-oz.) red kidney beans, drained | 1/4 cup brown sugar |
| 1 can (17-oz.) green lima beans, drained | 1/2 cup catsup |
| 1 can (16-oz.) chick peas, drained | 2 Tbsp. vinegar |
| 1 large onion, chopped | 1 Tbsp. dry mustard |
| | 1/2 cup water |
| | 1/2 tsp. salt |
| | 1/4 tsp. pepper |

Combine all beans in a large casserole or bean pot. In a large skillet, fry bacon until lightly browned and crisp; drain off drippings. Add onions; saute until golden brown. Add garlic and remaining ingredients. Simmer 4-5 minutes, then pour over beans and mix well. Bake, covered, at 300°F. for 1 hour; remove cover and bake 45-60 minutes longer. Yield: 10-12 servings.

Canadian Baked Beans

- | | |
|--|---|
| 1 (54-oz.) Grandma Brown's Home Baked Beans | 1/2 Pound Sliced Smoked Canadian Bacon (Thin) |
| 2 Tablespoons Maggi Seasoning | 1 Small Can Sliced Peaches |
| 1 Cup Diced Cheese (Quick Melting) ex.: Velveeta | 8 Cocktail Cherries |
| 1/2 Cup Maple Syrup | 8 Pineapple Rings |
| | 1/2 Cup Brown Sugar |
| | 4 Slices American Cheese |

Mix the Grandma Brown's Home Baked Beans, the diced cheese, maple syrup, Maggi seasoning in a large bowl. Spoon mixture into baking dish. Roll Canadian bacon lengthwise so it will fit into a pineapple ring. Insert ring into bean mixture so bacon rests on top with part of the pineapple ring below the bean mixture. Cut slices of cheese from one corner to another. Place slice between the pineapple rings and also in the corner. Garnish with peach slices and cherries, sprinkle top with 1/2 cup of brown sugar or 1/4 cup of maple syrup. Bake at 325°F. for 30 minutes or until Canadian bacon is thoroughly cooked.

Fruity Bean Bake

1 can (22-oz.) *Grandma Brown's Baked Beans*
1 cup applesauce
2 Tbsp. molasses
1 Tbsp. Worcestershire sauce

Mix together and heat uncovered in 350°F. oven for 45-60 minutes. Serves 6-8.

Peachy Bean Bake

1 can (22-oz.) *Grandma Brown's Baked Beans*
1 can (16-oz.) peach slices, drained
¼ cup toasted slivered almonds
2 Tbsp. melted butter
½ tsp. lemon rind
12 maraschino cherries
dash cinnamon

In a casserole, combine beans, lemon rind, and cinnamon. Sprinkle with almonds. Arrange peaches in a star-shaped pattern on top of beans and almonds. Decorate with cherries. Brush surface with butter. Bake at 350°F. for 30 minutes. Serves 4.



Main Dishes

Baked Beans Prepared in Crock-Pot

8-oz (½ lb.) sliced bacon crisply fried and crumbled
1 (54-oz.) can *Grandma Brown's Baked Beans*
1 large green pepper seeded and chopped and sauteed in margarine slightly
½ medium white sweet onion chopped and sauteed in margarine slightly
2 teaspoons dry mustard
1 (12-oz.) bottle chili sauce
1 cup brown sugar
3 drops Tabasco sauce

You can mix in separate dish or mix in crock-pot. After mixing all ingredients together; cover and cook on low setting for 6 to 8 hours.

Bean Baskets

1 (54-oz.) *Grandma Brown's Home Baked Beans*
1 (28-oz.) *Can Prepared Apple Pie Filling*
2 Tablespoons *Maggi Seasoning*
¼ Cup Brown Sugar
2 Pkg. Frozen Pastry Shells
½ Cup Diced Cheese (American Yellow)
6 Pineapple Rings

Prepare pastry shells as directed on package. In a large bowl, mix the *Grandma Brown's Home Baked Beans*, apple pie filling, *Maggi* seasoning, brown sugar, and cheese. (You may want to cut the apples into smaller portions.)

Place in oven 350°F. —20 minutes—when hot and cheese has melted spoon into pastry shells. Cut pineapple rings in half. Place one portion on top of pastry shell or to form handle of basket. Serve with your favorite pork, veal or beef dish.



GRANDMA BROWN'S HOME BAKED BEANS
MEXICO, N.Y. 13114